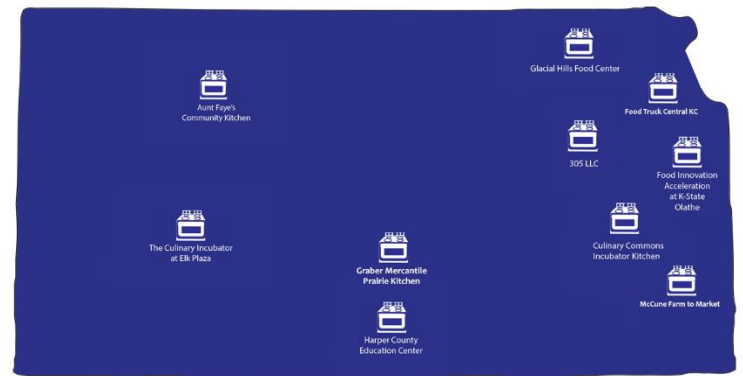


List of Available Kitchens and Resources

Dear User,

Incubator kitchens, which are food facilities that have multiple users, can be a good resource for small food business startups. The overhead costs of using an incubator kitchen can be much lower than renovating, building, or renting a facility. Many incubator kitchens also have commercial equipment that might be cost prohibitive for a small startup. For “cottage food” (foods made at home for sale directly to the end consumer) businesses, the incubator kitchen provides a separation from personal use kitchens.



Incubator Kitchen locations across Kansas.

There are some food safety concerns to consider when using an incubator kitchen. In Kansas, each individual operation that is required to be licensed must have its own license in the incubator kitchen. For example, a license is required if a processor is making a product that requires temperature control for safety or is distributing the product to grocery stores, restaurants, or other wholesale distribution.

Everyone using an incubator kitchen must consider how they will keep their ingredients, packaging, and finished products separate from other operators' materials. Some incubator kitchens offer locked dry storage and refrigerated storage spaces for each operator. Shared equipment must be cleaned and sanitized before and after use to prevent contaminating others' products.

It is important to make sure that an incubator kitchen has adequate space and equipment and is suitably constructed for a given product and process. For example, an incubator kitchen that is appropriate for a dry spice mix producer may not work for a canning operation.


The Kansas Department of Agriculture is happy to assist businesses in assessing whether an incubator kitchen is a good fit for their operations.

Sincerely,
Adam Inman
Assistant Program Manager
KDA Department of Food Safety

305 LLC



Kitchen Address	305 SE 17th Street Topeka, KS 66607
Contact	Amy Hedstrom
Phone Number	785-291-9702
Website	_____
Square Footage	500
Formal Application Required	No
Upfront Costs	No
Kitchen-use Rate	\$100 per day
Products produced in Kitchen	Bakery, Cooked Meats, Canned Foods, Jams and Jellies, Dips and Spreads, Snack foods, Candy and Confections
Available Equipment and Appliances	Residential grade convention oven/stove, commercial mixer, 2 gas burners, 2 stainless steel prep tables, popcorn (No hood available, no frying)
Advanced Reservation	One week
Social Media	_____

AUNT FAYE'S COMMUNITY KITCHEN

Kitchen Address	504 Main Street Morland, KS 67650
Contact	Diana Crouch
Phone Number	785-627-3301
Website	_____
Square Footage	880
Formal Application Required	yes
Upfront Costs	Damage deposit-\$100 Refundable upon completion
Kitchen-use Rate	\$10 per hour
Products produced in Kitchen	Bakery, Jams & Jellies, Dips and Spreads, Snack Foods, Candy and Confections
Available Equipment and Appliances	Oven, stove tops, refrigerator, mixer, pressure cooker, proofer, microwave, vacuum sealer, pots and pans, utensils, mixing bowls, movable tables and classroom environment
Advanced Reservation	One week
Social Media	


CULINARY COMMONS

INCUBATOR KITCHEN

Kitchen Address	2100 Harper Street Lawrence, KS 66046
Contact	Susan Johnson
Phone Number	785-843-7058
Website	douglas.ksu.edu
Square Footage	693
Formal Application Required	Yes
Upfront Costs	Refundable deposit-\$100 (one time only)
Kitchen-use Rate	\$25 per half day; \$50 per full day
Products produced in Kitchen	Bakery, Cooked Meat, Jams and Jellies, Fried Foods, Dips and Spreads, Snack Foods, Candy/Confectionaries, Skin Care Products
Available Equipment and Appliances	60" Electric Range with 6 burners and 24" griddle, Electric Convection Oven, Electric Tilting Kettle, Steam Jacket Design, Electric Hot Food Serving Counter, Commercial Microwave Oven—1000 watts, 20 qt. Food Mixer, 54" Refrigerator, 45.9 CU FT Glass Door Merchandiser Refrigerator, 27" Freezer, 48" x 18" Pan Prep Table, Three Compartment Sink, Hand Sink, Dishmachine, Soiled Dishtable (with food disposal), Ice Maker and more
Advanced Reservation	First come, first serve basis
Social Media	 

THE CULINARY INCUBATOR


AT ELK PLAZA

Kitchen Address	203 N. West Street Hanston, KS 67849
Contact	Lea Ann E. Seiler
Phone Number	620-357-8831; 620-357-5561
Website	hodgemancountyks.com
Square Footage	Less than 5,000
Formal Application Required	Yes
Upfront Costs	Refundable cleaning deposit - \$50
Kitchen-use Rate	Half day - \$50; Full day - \$75; Cleaning deposit - \$50; Less for lower energy users (\$25/day)
Products produced in Kitchen	Bakery, Cooked Meats, Canned Foods, Jams and Jellies, Fried Foods, Dips and Spreads, Teas, Coffees, Dry Mixes, Snack Foods, Candy and Confections
Available Equipment and Appliances	Commercial Freezer and refrigerator, two standard refrigerators, two stove-tops and ovens, two sinks, one large roaster, two commercial baking sheets, assorted metal spoons, spatulas, large commercial mixing bowl set, commercial cutting board, commercial coffee pot, theatre popcorn maker, two large microwaves, worktables right under microwaves (equipment is continually added-special requests are encouraged)
Advanced Reservation	One week recommended
Social Media	


FOOD INNOVATION ACCELERATOR AT K-STATE OLATHE

Kitchen Address	22201 W. Innovation Dr. Olathe, KS 66061
Contact	Bryan Severns
Phone Number	913-307-7317
Website	olathe.k-state.edu
Square Footage	4 Kitchens-800, 1800, 1200, 1800
Formal Application Required	Yes
Upfront Costs	_____
Kitchen-use Rate	Variable. Charge by day.
Products produced in Kitchen	Bakery, Canned Foods, Jams and Jellies, Fried foods, dips and spreads, snack foods, candy/confection
Available Equipment and Appliances	Multiple restaurant ranges, ovens, steamers, fryers, mixers, griddle, charbroilers, refrigeration, small wares
Advanced Reservation	_____
Social Media	_____

FOOD TRUCK CENTRAL KC

Kitchen Address	100 S James St Kansas City, KS 66118
Contact	Ed Maurin
Phone Number	913-489-9419
Website	www.foodtruckcentralkc.com
Square Footage	800 sq. ft. kitchen, 5500 sq. ft. storage
Formal Application Required	Yes
Upfront Costs	No
Kitchen-use Rate	\$15 an hour off peak 10 p.m. to 5 a.m. to \$20 for peak hours
Products produced in Kitchen	
Available Equipment and Appliances	Stove range, double stack convection oven, 36" charbroiler, 40 gal. tilt skillet, 36" flat top 20qt mixer, 300#Rotisserie smoker
Advanced Reservation	1 week
Social Media	 www.facebook.com/foodtruckcentralkc

GLACIAL HILLS FOOD CENTER


Kitchen Address	1730 1st Ave. West Horton, KS 66439
Contact	Gary Satter
Phone Number	785-608-8801
Website	ghfoodcenter.com
Square Footage	1,000
Formal Application Required	Yes
Upfront Costs	Application fee-\$25; Cleaning deposit-\$50; Non-refundable equipment maintenance fee-\$50
Kitchen-use Rate	\$15 per hour
Products produced in Kitchen	Bakery, Canned Foods, Jams & Jellies, Dips & Spreads, Snack Foods, Candy/Confection, Salsa, BBQ Sauce, Fresh Coffee Roasting. Space for smoking vegetables is available in detached garage, must have own equipment
Available Equipment and Appliances	Commercial six burner gas range, Gas convection oven, Commercial mixer, Digital scale, 25 gallon gas steam kettle, Packaging machine for food bars, cookies, breads, Vacuum packaging for freezing, Double door refrigerator and freezer, Food processor, blender, juicer, small appliances, Stainless steel worktables, Wood top bread table, Pressure canners, water bath canners, Cold and dry storage available, Internet, color printer, Office space for rent
Advanced Reservation	Several days allowed if kitchen is available
Social Media	

GRABER MERCANTILE


PRAIRIE KITCHEN

Kitchen Address	115 W. Main St. / P.O. Box 115 Pretty Prairie, KS 67570
Contact	Nellie Graber / grabermerc@gmail.com Karin Allen / locoflavor.ka@gmail.com
Phone Number	719-291-8974
Website	None
Square Footage	360 sq. ft.
Formal Application Required	Yes
Upfront Costs	Application fee-\$25; Cleaning deposit-\$50; One-time damage and maintenance deposit-\$100
Kitchen-use Rate	One-hour use - \$25; 4 hours or half day - \$100; 6-hour day - \$150;
Products produced in Kitchen	Bakery products, canning, catered meals, food service and preparation rented on daily basis by those who sell products locally or in stores.
Available Equipment and Appliances	60" Tundra commercial gas range, 10 burners, 2 ovens; range hood with fire suppression system; Commercial 3 station sink; Hand washing sink; washing sink; Kitchen Aid Food Processor; 7-quart Kitchen Aid bowl-lift mixer; Kitchen Aid Food Processor; Pressure cookers, large cooking and canning pots; Racks and Cabinets for storing supplies; General use utensils available; 3 metal surface prep stations; 48 cu.' 2 Door glass door merchandiser refrigerator; cu.' 1 door reach in freezer; 1000 watt Microwave
Advanced Reservation	One week required
Social Media	

HARPER COUNTY EDUCATION CENTER

Kitchen Address	128 E. 9th Harper, KS 67058
Contact	Emily Schlickau
Phone Number	316-259-1208
Website	_____
Square Footage	450
Formal Application Required	Yes
Upfront Costs	Refundable deposit-\$350
Kitchen-use Rate	\$40 for 6 hours; \$70 for 12 hours
Products produced in Kitchen	Bakery, Cooked Meat, Canned Foods, Jams & Jellies, Dips and Spreads, Snack Foods, Candy and Confections
Available Equipment and Appliances	Gas range and oven, walk in cooler, freezer, mixers, food processor, commercial grade cookware, pressure and water bath canners and various other small appliances
Advanced Reservation	Approximately two weeks
Social Media	

McCUNE FARM TO MARKET

Kitchen Address	604 Hickory St / 126 Highway McCune, KS 66753
Contact	Cherie Schenker
Phone Number	620-632-4470 or 620-632-5198
Website	_____
Square Footage	25x20
Formal Application Required	Yes
Upfront Costs	\$150 refundable cleaning deposit
Kitchen-use Rate	\$10 per hour (\$30 min.)
Products produced in Kitchen	Jam & Jellies, Dips & Spreads, Snack Foods, Cooked Meats, Bakery, Candy & Confections,
Available Equipment and Appliances	Double Convection Oven; Mixer; 6 gas burners; 2 stainless prep tables; steam table; 48" griddle; microwave; misc. small wares; commercial dish washer; fryer; ice machine. Walk-In Cooler/Freezer available—additional fee applies.
Advanced Reservation	2-3 days min. preferred
Social Media	 McCune Farm to Market